



JERNEJ KITCHEN

PORK SCHNITZEL

Perfectly crispy, super delicious coating and juicy, tender meat.

SERVES 4 PEOPLE
PREPARATION: 20 MINUTES

PORK SCHNITZEL

600 g pork loin cutlets (0.5 cm /1/4 inch thick), at room temperature

1 tbsp dijon mustard

2 eggs

2 tbsp double cream

150 g all-purpose flour

250 g plain breadcrumbs

1 tbsp lard

150 g butter

TOOLS AND EQUIPEMENT

paper towels

kitchen knife

large frying pan

PREPARATION

Pat dry your pork loin cutlets using paper towels. Pound them with meat tenderizer to make them as flat as possible (about 0.5 cm /1/4 inch thick). Lightly spread a bit of dijon mustard over each cutlet and season with salt and freshly ground black pepper. In a bowl mix together the eggs and double cream. Place the flour in a separate plate and breadcrumbs in a third plate. Dip the cutlets in the flour, then dip them in egg mix and finally dip them in breadcrumbs to coat both sides and all the edges.

PREPARATION

Dip the cutlets in the flour, then dip them in egg mix and finally dip them in breadcrumbs to coat both sides and all the edges.

PAN FRY

Place a large frying pan over medium high heat. Add the lard and half of the butter. Let the butter melt completely and wait until the bubbles start to form. Add half of the pork cutlets and fry them for about 3 - 4 minutes on each side or until lovely and golden brown. Transfer to a plate, lined with paper towels and repeat the process with the rest of the butter and pork cutlets.

SERVE

Serve immediately with slices of fresh lemon and a side dish of your choice. These go amazingly well with parsnip puree (recipe on the blog). Enjoy.